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We look forward to seeing you in class!

# Classic Thyme At Toscana



Cooking School  
Summer Camps  
Culinary Team Building  
Children's Cooking Birthday Parties  
Private Cooking Parties  
Full Service Catering

Cooking Classes February thru September 2015

## Summer Camp 2015

Classic Thyme Summer Culinary Cooking Camps offer week long 4day sessions, in age groups starting at 4 years old. Our program introduces students to the culinary world giving them the opportunity to develop basic skills that will build the foundation to cook and create culinary treasures with proficiency throughout their entire life. On the first day of each class we get right down to business cooking. We quickly assess skill levels and interests of each class and plan out the week's activities and menus. Allowing the students to have some input helps us identify their likes and dislikes with food choices. We always try and work in some of the foods they claim they don't like as this helps to broaden their horizons and make them more willing to be adventurous. I still remember a student claiming they would never eat snails. To this day conch fritters is one of the most popular dishes older campers request and prepare. Perhaps after a week with us your aspiring chef will be preparing and eating foods you never imagined they would try. Unlocking and opening the door to develop good kitchen skills, sound nutrition and inspiring the gourmand in students is an important step for providing a better path for life.

**"Give a Man a Fish and you Feed Him For a Day.  
Teach a Man to Fish and you Feed Him For a  
Lifetime" - Lao Tzu**

**"Teach a man to fish and you feed him for a  
lifetime. Unless he doesn't like sushi—then you also  
have to teach him to cook." - Auren Hoffman,  
Herald Philosopher**

## **The Classic Thyme Edible and Living Garden Schoolyard Farm-to-Table Summer Camp Program**

Now in our second year, Classic Thyme Cooking School continues the summer camp series that will teach kids about gardening and what "farm to table" really means. When kids participate in any aspect of gardening and cooking it changes their approach to food and causes them to think about food differently. For years we have worked with kids, of all ages, teaching them basic culinary skills and introducing them to new foods through hands-on participation in culinary preparation and education. Now we are taking it to the grass-roots level by introducing this new program.

Campers will learn while participating in the planting, growing, weeding, watering, and harvesting, of a living schoolyard garden. Each day will consist of activities including hands on work in the garden, indoor classroom activities, science, preparation of all natural healthy foods and treats, as well as some good old fashion getting dirty with our hands in the dirt fun.

Each week is independent and the curriculum will change based on seasonally available vegetables and herbs. Recipes will be supplemented by purchased ingredients as necessary.

Weekly camps start at the end of June and continue all through the summer ending the last week of August. Camps run 4 days per week, Monday through Thursday, except the last week of August which is a 3 day camp. All camps are 3 hours per day, which includes time for eating whatever we prepare from the day's harvest. Camp times change weekly to allow children to enjoy other scheduled activities throughout the summer.

## **23% Price Reduction ~~\$250.00~~ - \$100.00 (Continued) The Classic Thyme Edible and Living Garden Schoolyard Farm-to-Table Summer Camp Program with Kathy Sherman**

### Week 1 (4-Day Camp)

**Monday June 22-Thursday June 25  
9AM-Noon - \$199.00 per child ages 7 thru 9  
1-4PM - \$199.00 per child ages 4 thru 6**

### Week 2 (4-Day Camp)

**Monday June 29-Thursday July 2  
9AM-Noon - \$199.00 per child ages 4 thru 6  
1-4PM - \$199.00 per child ages 7 thru 9**

### Week 3 (4-Day Camp)

**Monday July 6-Thursday July 9  
9AM-Noon - \$199.00 per child ages 7 thru 9  
1-4PM - \$199.00 per child ages 4 thru 6**

### Week 4 (4-Day Camp)

**Monday July 13-Thursday July 16  
9AM-Noon - \$199.00 per child ages 4 thru 6  
1-4PM - \$199.00 per child ages 7 thru 9**

### Week 5 (4-Day Camp)

**Combined age groups Kids & Youth  
Monday July 20-Thursday July 23  
9AM-Noon - \$199.00 per child ages 4 thru 9  
1-4PM - \$199.00 per child ages 4 thru 9**

### Week 6 (4-Day Camp)

**Monday July 27-Thursday July 30  
9AM-Noon - \$199.00 per child ages 7 thru 9  
1-4PM - \$199.00 per child ages 4 thru 6**

### Week 7 (4-Day Camp)

**Monday Aug. 3-Thursday Aug. 6  
9AM-Noon - \$199.00 per child ages 4 thru 6  
1-4PM - \$199.00 per child ages 7 thru 9**

### Week 8 (4-Day Camp)

**Monday Aug. 10-Thursday Aug. 13  
9AM-Noon - \$199.00 per child ages 7 thru 9  
1-4PM - \$199.00 per child ages 4 thru 6**

### Week 9 (4-Day Camp)

**Monday Aug. 17-Thursday Aug. 20  
9AM-Noon - \$199.00 per child ages 4 thru 6  
1-4PM - \$199.00 per child ages 7 thru 9**

### Week 10 (3-Day Camp)

**Combined age groups Kids & Youth  
Monday Aug. 24-Wednesday Aug. 26  
9AM-Noon - \$149.00 per child ages 4 thru 9  
1-4PM - \$149.00 per child ages 4 thru 9**

**Special Chef's Kitchen Camp - 4 Day  
Intensive Culinary Camp  
with Suzanne Lowery  
Mon. Tues. Weds. Thurs.  
June 22, 23, 24, & 25, 10AM-2PM  
\$399.00 per student  
Teen & Pre-Teen Ages 12 & up**

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. **(No open toe footwear.)**

**Knife Skills** will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

**Basic stocks and sauces** will teach students how to make basic stocks and then use them to create soups and sauces.

**Sauté skills** develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

**Pastry day** will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

**4 Day Kid's Summer Culinary Cooking Camp  
with Miss Donna**

**Mon. Tues. Weds. Thurs. June 22, 23, 24, & 25 9  
AM-Noon**

**\$199.00 per week per child ages 4 thru 6**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**with Miss Donna**

**Mon. Tues. Weds. Thurs. June 22, 23, 24, & 25  
1-4 PM**

**\$199.00 per week per child ages 7 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4-Day Intensive Baking Workshop I  
with Suzanne Lowery**

**Mon. Tues. Weds. Thurs June 29, 30, July 1, & 2  
9:00 AM -1:00 PM Full Participation**

**\$299.00 per person Ages 12 & up**

**Day 1 - Pie Dough** - Chocolate Cream, Lemon Meringue and Peach Crumb Pies

**Day 2 - Breads** – Yeast, Banana & Zucchini Breads, Blueberry and Chocolate Chip Muffins

**Day 3 - Pastry** – Custard, Cream Puffs and Éclairs, Napoleons, Tartlets and Turnovers

**Day 4 –Surprise Day**

**Based on class discussions recipes changes or additions are possible.**

**4 Day Youth Summer Culinary Cooking Camp  
with Miss Jackie**

**Mon. Tues. Weds. Thurs. June 29, 30, July 1, & 2  
9 AM-Noon**

**\$199.00 per week per child ages 7 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Kid's Summer Culinary Cooking Camp  
with Miss Jackie**

**Mon. Tues. Weds. Thurs. June 29, 30, July 1, & 2  
1-4 PM**

**\$199.00 per week per child ages 4 thru 6**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp**



## Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery

2 Days, Monday, June 29, & Tuesday, June 30  
2-5 PM Full Participation, Ages 10 & up  
\$159.00 per person including starter set of tools

### THE BASICS OF CAKE DECORATING:

In these two sessions, learn to create a professionally decorated special occasion cake.  
Introduction to tools, frostings, handling of the pastry bag, and basic borders.  
Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.  
Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.  
Students will complete an iced and decorated cake of their own design.

\*Students will completely decorate a pre-baked cake, we supply in the second class which they take home.\*

## Pre-Teen & Teen 2-Day Cupcake Workshop with Suzanne Lowery

Wednesday, July 1, & Thursday, July 2, 2-5 PM  
Full Participation \$139.00 per person  
ages 10 & up, includes all materials

**Day 1** Bake Vanilla, Lemon, Devil's Food and Red Velvet cupcakes, Prepare butter cream

**Day 2** Prepare, Chocolate Ganache and Boiled Frosting, Frost and decorate with frostings, fondant, candies, and graham crackers to create, S'more, Jam-filled, Lemon meringue flavors, and flower, snowmen and polka dot designs

### Enrollment Policy

Tuition must be paid in full at time of registration. All registration is done on-line at [www.classicthyme.com](http://www.classicthyme.com). Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

## Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp with Chef Justin Mon. Tues. Weds. Thurs. July 6, 7, 8, & 9, 9AM-1PM \$399.00 per student Teen & Pre-Teen Ages 12 & up

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. **(No open toe footwear.)**

**Knife Skills** will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

**Basic stocks and sauces** will teach students how to make basic stocks and then use them to create soups and sauces.

**Sauté skills** develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

**Pastry day** will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

## 4 Day Pre-Teen Summer Culinary Cooking Camp with Chef Justin

Mon. Tues. Weds. & Thurs. July 6, 7, 8, & 9  
2-5 PM \$279.00 per student ages 10 thru 12

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

**4 Day Teen Summer Culinary Cooking Camp  
with Chef Justin**

**Mon. Tues. Weds. & Thurs. July 13, 14, 15, & 16  
10AM-1 PM \$279.00 per student ages 12 & up**

This 4 day camp series of cooking classes is dedicated to teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

**4 Day Pre-Teen Summer Culinary Cooking Camp  
with Chef Justin**

**Mon. Tues. Weds. & Thurs. July 13, 14, 15, & 16  
2-5 PM \$279.00 per student ages 10 thru 12**

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

**4 Day Youth Summer Culinary Cooking Camp  
with Miss Jackie**

**Mon. Tues. Weds. Thurs. July 13, 14, 15, & 16  
9 AM-Noon**

**\$199.00 per week per child ages 7 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Kid's Summer Culinary Cooking Camp  
with Miss Jackie**

**Mon. Tues. Weds. Thurs. July 13, 14, 15, & 16  
1-4 PM**

**\$199.00 per week per child ages 4 thru 6**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**Westfield Area YMCA Camp  
at Classic Thyme 5 Day Session week  
of July 6, Grades 2 thru 4, Noon -3 PM  
Register for YMCA camps direct at  
the YMCA office 908-233-2700**

**New 4-Day Teen Vegetarian & Vegan  
Cooking Camp with Eileen Mallor**

**Mon. Tues. Weds. Thurs.**

**July 20, 21, 22, & 23 10AM-1PM**

**\$299.00 per student, Ages 12 & up**

“Vegan food” is just food. It’s not weird, processed, packaged or boring health food. It includes an endless variety of real, whole food – just from plants rather than animals. You already eat plenty of vegan food: fruits, vegetables, grains, nuts, seeds, beans, peas, and other “legumes.” Learn the basics for using these foods to create delicious and nutritious meals and snacks.

**Day 1 – Fundamentals**

We’ll cover basic kitchen techniques and safety; an overview of eating vegan and meal planning; and we’ll make a chickpea based tuna-style salad and chocolate chip cookies.

**Day 2 - Focus on what to eat for breakfast.**

We’ll make fruit smoothies, pancakes, tofu-scramble, and black bean-hash potato breakfast burritos.

**Day 3 - Focus on what to make for lunch and snacks**

We’ll make tempeh-bacon, lettuce, tomato and avocado sandwich; Mexican layered bean dip, including making our own homemade guacamole and sour cream; and tofu-based eggless salad.

**Day 4 - We’ll focus on what to make for dinner**

We’ll make burgers and sweet potato fries; pasta primavera, and Asian stir fry/sauté.

**4 Day Pre-Teen  
Summer Culinary Cooking Camp  
with Chef Justin**

**Mon. Tues. Weds. & Thurs. July 20, 21, 22, & 23  
2-5 PM, \$279.00 per student, ages 10 & up**

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!

The students eat what they cook daily.

**Westfield Area YMCA Camp  
at Classic Thyme**  
**Two 5 Day sessions week of July 20**  
**Age 4 thru Grade 2**  
**9:30-11:30 AM & Noon-2 PM**  
**Register for YMCA camps direct at**  
**the YMCA office 908-233-2700**

**Enrollment Policy**

Tuition must be paid in full at time of registration. All registration is done on-line at [www.classicthyme.com](http://www.classicthyme.com). Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

**4-Day Intensive Baking Workshop II  
with Suzanne Lowery**

**Mon. Tues. Weds. Thurs. July 27, 28, 29, & 30**

**9:00 AM -1:00 PM Full Participation**

**\$299.00 per person Ages 12 & up**

**Day 1 - Tarts** - Mixed Berry Tart, Fresh Fruit Pizzas, Peach-Raspberry Galette

**Day 2 - Breads and Muffins** - Chocolate-cherry Scones, Cheddar Biscuits, Orange-Spice Muffins, Pita Bread with Peanut butter and banana

**Day 3 - Pastries** - Baked Apple Dumplings, Strawberry Ice Cream Baked Alaska, Fudge Brownies, Toasted Marshmallows

**Day 4 - Surprise Day**

**Based on class discussions recipes changes or additions are possible.**

**4 Day Kid's Summer Culinary Cooking Camp  
with Miss Donna**

**Mon. Tues. Weds. Thurs. July 27, 28, 29, & 30**  
**9 AM-Noon**

**\$199.00 per week per child ages 4 thru 6**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Youth Summer Culinary Cooking Camp  
with Miss Donna**

**Mon. Tues. Weds. Thurs. July 27, 28, 29, & 30**  
**1-4 PM**

**\$199.00 per week per child ages 7 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**Summer Teen & Pre-Teen Cake Decorating  
with Suzanne Lowery**

**2 Days, Monday, July 27, & Tuesday, July 28**

**2-5 PM Full Participation, Ages 10 & up**

**\$159.00 per person including starter set of tools**

**THE BASICS OF CAKE DECORATING:**

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

\*Students will completely decorate a pre-baked cake, we supply in the second class which they take home.\*

**Pre-Teen & Teen 2-Day Cookie Workshop  
with Suzanne Lowery**

**Wednesday July 29, & Thursday July 30, 2-5 PM**

**Full Participation \$139.00 per person**  
**ages 10 & up, includes all materials**

In this 2-Day workshop students will learn to prepare sugar, chocolate and spice cut-out cookies, in various shapes, and learn decorating techniques with buttercream, royal icing and fondant, as well as 'glitter', 'paint' and other specialty decorations.

**Special Chef's Kitchen Camp - 4 Day Intensive Culinary Camp with Chef Justin**  
**Mon. Tues. Weds. Thurs.**  
**August 3, 4, 5, & 6, 9AM-1PM**  
**\$399.00 per student**  
**Teen & Pre-Teen Ages 12 & up**

This 4 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Students must be at least 12 years to attend this camp. Each day students will prepare various items they will serve and eat. They will learn how to plan a menu, prep, cook, serve and cleanup. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions. **(No open toe footwear.)**

**Knife Skills** will be the focus of the day. Before you can become a good Chef you must learn knife techniques. Students will learn proper knife skills as we cut, chop, slice, dice and julienne a multitude of ingredients that we will use to create our menu for the day.

**Basic stocks and sauces** will teach students how to make basic stocks and then use them to create soups and sauces.

**Sauté skills** develop skills necessary to prepare **pan to plate dishes** that are essential to making restaurant style food. Meat, fish and vegetable recipes will be covered.

**Pastry day** will focus on learning three pastry classics; **pâte feuilletée**, classic puff pastry, **pâte brisée**, short pastry used for pies tarts and quiches, and **pâte à choux**, classic cream puff pastry. We will use these both sweet and savory to create our daily meal as well as some delightful dessert treats.

**4 Day Pre-Teen Summer Culinary Cooking Camp with Chef Justin**  
**Mon. Tues. Weds. & Thurs. August 3, 4, 5, & 6**  
**2-5 PM \$279.00 per student ages 10 thru 12**

This 4 day camp series of cooking classes is dedicated to pre-teen students. During this session of hands-on classes we teach students the basics of how to prep cook and eat homemade food, from a tasty after-school snack to breakfast, lunch & dinner!  
The students eat what they cook daily.

**4 Day Youth Summer Culinary Cooking Camp with Miss Donna**  
**Mon. Tues. Weds. Thurs. August 3, 4, 5, & 6**  
**9 AM-Noon**  
**\$199.00 per week per child ages 7 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4 Day Kid's Summer Culinary Cooking Camp with Miss Donna**  
**Mon. Tues. Weds. Thurs. August 3, 4, 5, & 6**  
**1-4 PM**  
**\$199.00 per week per child ages 4 thru 6**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

**4-Day Intensive Baking Workshop III with Suzanne Lowery**

**Mon. Tues. Weds. Thurs. August 10, 11, 12, & 13**  
**9:00 AM -1:00 PM Full Participation**  
**\$299.00 per person Ages 12 & up**

**Day 1 -** Cookies-Cream Cheese Carrot Cake Sandwiches, Iced lemon Shortbreads, Cheesecake Brownies, Strawberry Thumbprints  
**Day 2 -** Cupcakes & Frozen Treats-Vanilla, Devil's Food & Red Velvet Cupcakes, Vanilla Ice Cream, Fruity Frozen Bavarian Creams  
**Day 3 -** Frostings and Cones - Butter Cream, Cream Cheese Frosting, Whipped Cream Frosting, Almond and Vanilla Cones  
**Day 4 -** Pastries - Fruit Filled Phyllo Turnovers, Chocolate Napoleans, Dulce De Leche Caramel Cream puffs, Berry Filled Meringues, Iced Lemon Shortcakes  
**Based on class discussions recipes changes or additions are possible.**

**Enrollment Policy**

Tuition must be paid in full at time of registration. All registration is done on-line at [www.classicthyme.com](http://www.classicthyme.com). Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.



## **Summer Teen & Pre-Teen Cake Decorating with Suzanne Lowery**

**2 Days, Monday, Aug. 10, & Tuesday, Aug. 11  
2-5 PM Full Participation, Ages 10 & up  
\$159.00 per person including starter set of tools**

### **THE BASICS OF CAKE DECORATING:**

In these two sessions, learn to create a professionally decorated special occasion cake.

Introduction to tools, frostings, handling of the pastry bag, and basic borders.

Coloring of frosting, piping of rosebuds, sweet peas, leaves and roses on the nail.

Demonstration of filling, frosting, and bordering a cake and practice writing inscriptions.

Students will complete an iced and decorated cake of their own design.

\*Students will completely decorate a pre-baked cake, we supply in the second class which they take home.\*

## **Pre-Teen & Teen 2-Day Bread & Baking Workshop with Suzanne Lowery**

**Wednesday Aug 12, & Thursday Aug. 13, 2-5 PM  
Full Participation \$139.00 per person ages 10 & up**

**Day 1:** Rosemary Rolls, Tomato and Cheese Focaccia, Doughnuts, Apple Gingerbread, Cheddar Corn Muffins

**Day 2:** Potato Bread, Cloverleaf Rolls, Cinnamon Buns, Morning Glory Muffins, Tropical Coconut-Banana Bread

## **4 Day Youth Summer Culinary Cooking Camp with Miss Donna**

**Mon. Tues. Weds. Thurs. August 10, 11, 12, & 13  
1-4 PM**

**\$199.00 per week per child ages 7 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

## **4-Day Intensive Baking Workshop IV with Suzanne Lowery**

**Mon. Tues. Weds. Thurs. August 17, 18, 19, & 20  
9:00 AM -1:00 PM Full Participation  
\$299.00 per person Ages 12 & up**

**Day 1 - Super Snacks -** Granola Parfait, Nutella-Banana Muffins, Blondie Bars, Strawberry Sherbert, Sticky Buns, Orange=Cranberry Oatmeal Cookies

**Day 2 - Breakfast Baking -** Baked Apple French Toast, Sausage and Egg Strata, Banana-Cottage cheese Pancakes, Classic Quiche, Blueberry Muffins, Waffle Sundaes

**Day 3 - Homestyle Desserts -** Apple Crisp, Chocolate Fudge Cake, Strawberry Shortcakes, Blueberry Bread Pudding, Red Velvet Whoopie Pies, Magic Cookie Bars

**Day 4 - Restaurant Desserts -** Creme Brulee, Cherries Jubilee, Panna Cotta, NY cheesecake, Crepes Suzette, Chocolate Souffles, Tiramisu

**Based on class discussions recipes changes or additions are possible.**

## **4 Day Kid's Summer Culinary Cooking Camp with Miss Donna**

**Mon. Tues. Weds. Thurs. August 10, 11, 12, & 13  
9 AM-Noon**

**\$199.00 per week per child ages 4 thru 6**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

## **4 Day Youth Summer Culinary Cooking Camp with Miss Jackie**

**Mon. Tues. Weds. Thurs. August 17, 18, 19, & 20  
9 AM-Noon**

**\$199.00 per week per child ages 7 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.



## Kid's Classes

### 4 Day Kid's Summer Culinary Cooking Camp with Miss Jackie

Mon. Tues. Weds. Thurs. August 17, 18, 19, & 20  
1-4 PM

**\$199.00 per week per child ages 4 thru 6**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts.

### 3 Day Intensive

### World Cuisine Culinary Camp

with Suzanne Lowery

Mon. Tues. Weds. August 24, 25, & 26  
10:00 AM-2 PM

**\$299.00 per student, Ages 12 & up**

This 3 day Intensive camp focuses on the foundational basics necessary in all culinary preparation. Each day students will focus on a particular cuisine. While Day 1 will focus on knife skills, activities for the subsequent days may be rearranged, as we sometimes change-up menus based on class discussions.

(No open toe footwear.)

**Recipes will be prepared from:**

**French Cuisine, Italian Cuisine, Greek Cuisine,  
Polish Cuisine & Spanish Cuisine**

### 3 Day Extended Kid's & Youth Combination Summer Culinary Cooking Camp with Miss Donna

Mon. Tues. Weds. August 24, 25, & 26

10 AM-2 PM - **\$199.00 per child ages 4 thru 9**

This full hands-on camp will engage children in different cooking activities while presenting them with challenging and fun projects. We will prepare and cook breakfast/ lunch items, snacks, baked goods, drinks, desserts, and even work on some kitchen science projects along with kitchen arts and crafts. This camp will allow friends and siblings to attend together and will offer a variety of activities.

### Kids' Valentine's Day Class

with Eileen Rooney

Saturday, February 14, 12-2PM

**Full Participation \$35.00 per child ages 5-10**

Each child will bring home a decorated chocolate box filled with handmade chocolate candies and baked goods.

### Kids Cook on their Day Off!

with Jackie Leischner

Monday, February 16, 10AM-1PM

**Full hands-on, \$49.00 per child ages 5-10**

Broccoli Cheddar Soup, Hot Pocket Sandwiches, Baby greens salad with citrus vinaigrette, Chocolate banana bread, oatmeal raisin cookies, Cookies and Cream Milkshake

### Celebrate Dr. Seuss's Birthday

with Eileen Rooney

Sunday, March 1, 1:30 -3:30 PM

**Full Participation \$35.00 per child ages 5-10**

**Green Eggs and Ham!**

Let's celebrate Dr. Seuss's birthday by making **Green Eggs and Ham, Beezlnut Juice, Cat in the Hat Kabobs, and Cat in the Hat Ice Cream Cone.** Class time will allow for reading of a few good books to celebrate this wonderful author.

### Kid's Baking Workshop

with Jackie Leischner

Saturday, March 14, 1:30-3:30 PM

**Full hands-on, \$35.00 per child ages 5-10**

Mini Carrot Cakes, Puff Pastry Pretzels, Apricot Granola Bars, Pizza Snack Cups, smoothie

### Kids' St. Patrick's Day Baking Class

with Eileen Rooney

Sunday, March 15, 9:30-11:30AM

**Full Participation \$35.00 per child ages 5-10**

In class children will make and eat tea sandwiches and leprechaun shakes. Each child will make and bring home a mini loaf of Irish Soda Bread.

### Miss Jackie's Easter Egg...Stravaganza

with Jackie Leischner

Saturday, March 28, 9-11 AM

**Full hands-on, \$35.00 per child ages 5-10**

Join us for a fun-filled class of coloring Easter eggs, making chocolate treats and baking cinnamon rolls. The class would not be complete without stuffing an adorable bunny to take home.

## **Kids Cook on their Day Off!**

**with Jackie Leischner**

**Tuesday, April 7, 10AM-1PM**

**Full hands-on, \$49.00 per child ages 5-10**

Enjoy your spring break with us while we make Inside Out Cheeseburgers and homemade roll, Mac and Cheese Muffins, Carrot Fries, Homemade Ice Cream, Bake and decorate Vanilla Sheet Cake, Fruit Smoothies

## **Kids Cook on their Day Off!**

**with Jackie Leischner**

**Wednesday, April 8, 10AM-1PM**

**Full hands-on, \$49.00 per child ages 5-10**

Enjoy your spring break with us while we learn the basics of making pasta and pizza dough from scratch. We will make homemade pizza, fresh pasta with broccoli, garlic and oil, breadsticks, garden salad, mini cheesecake cups, raspberry lemonade

## **Kids Taco Time with Jackie Leischner**

**Saturday, April 25, 12-2PM**

**Full hands-on, \$35.00 per child ages 5-10**

Tacos and all the Fixins, Homemade Nachos – Homemade Tortilla Chips with Homemade Salsa, Twisted Churros, Hand-Dipped Ice Cream Sundaes, and Kids Fruit Sangria with Fresh Fruit

## **Mother's Day Breakfast in Bed for Mom**

**with Eileen Rooney**

**Saturday, May 9, 10AM-12PM**

**Full Participation Ages 5 thru 8, \$35.00 per child**

Children will make and bring home breakfast in bed for mom! We will bake scones, Whip up honey butter, chocolate covered strawberries, blue berry muffins and hot chocolate mix.

## **Kids' Father's Day Class**

**with Eileen Rooney**

**Saturday, June 20, 10AM-12PM**

**Full Participation Ages 5 thru 8, \$35.00 per child**

How many ties do Dads get for Father's Day? Never one like this! Children will decorate an edible tie cake to take home for a very special Father's Day surprise.

## **Pre-Teen/Teen Cooking Club**

**with Suzanne Lowery**

**Full Participation \$59.00 per student  
for each individual class, Ages 10 & up**

**Monday, February 9, 4:00-7:00 PM**

**Chocolate Treats** - Lava Cakes with Chocolate Creme Sauce, Chocolate Truffles, White Chocolate Mousse in Cookie cups, Chocolate Covered Strawberries, Chocolate Chip Ice Cream Sandwiches

**Monday, March 9, 4:00-7:00 PM**

**Comfort Foods** - Macaroni and Four Cheeses, Sausage Pizza, Spaghetti and Meatballs, Chicken Parmigiana, Hot Fudge Brownie Sundaes

**Monday, April 13, 4:00-7:00 PM**

**Citrus Sweets** - Iced Lemon Pound Cake, Orange Spice Yeast Rolls, Blueberry-Lemon Bread Pudding, Citrus Jelly Roll Cake, Crepes Suzette

**Tuesday, May 12, 4:00-7:00 PM**

**Say Cheese** - Broccoli-Cheddar Soup, Grilled Chicken Caesar Salad, Raspberry Baked Brie, Fresh Cheese Pizza, Classic Creamy Mac n' Cheese, Mini Chocolate Cheesecakes

**Wednesday, June 10, 4:00-7:00 PM**

**Perfect Pastries** - Lemon Meringue Pies, Chocolate-Coconut Tartlets, Chocolate Eclairs, Strawberry Napoleans, Berry and Cheese Phyllo Cups, Elephant Ears

**Monday, September 28, 4:00-7:00 PM**

**Pasta Party** - Bow Ties with Pesto, Fettucini Alfredo, Grilled Vegetable Orzo Salad, Lasagna, Shrimp Scampi, Tortellini with Citrus Cream

### **Enrollment Policy**

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No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

## **Mommy and Me' with Jackie Leischner**

These Classes are designed to introduce children to the kitchen in a fun and inventive way. Children love to stir, pour, roll dough, and experiment with volume. These full hands-on classes help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with Mom. **Each child is expected to be 2 yrs. old and accompanied by one adult; Mom, Dad, Grandparent, Caregiver, etc.**

*No children under 2 allowed in Cooking School.  
No strollers please!*

### **St' Patrick's Day**

**Tuesday, March 17, 10-11:30AM**

**Full hands-on, \$49.00 per child with adult**

Spring Potato Pizza, Irish Soda Bread, Shamrock lollipops and milkshake

### **Baking Class**

**Friday, April 24, 10-11:30 AM**

**Full hands-on, \$49.00 per child with adult**

Vanilla Cupcakes, Snickerdoodle cookies, Bear Bread with honey butter, lemonade

## **'Working Parent and Me' Classes with Jackie Leischner**

***Come join in the fun and learning while spending some special quality time with your child.***

This full hands-on class will help children build math skills, improve motor functions, and develop sensory memory while encouraging the fun of cooking with their parent. Each child is expected to be 2 years of age or older and accompanied by a parent or guardian.

Come and spend some real bonding time with your child!

### **Valentine's Day**

**Saturday, February 14, 11:30AM-1PM**

**Full hands-on, \$49.00 per child with adult**

Red Velvet Cupcakes, Personal Pizza with Toppings, Chocolate Covered Strawberries, Heart Shaped lollipops, Valentine Milkshake

### **St' Patrick's Day**

**Saturday, March 14, 11:30AM-1PM**

**Full hands-on, \$49.00 per child with adult**

Spring Potato Pizza, Irish Soda Bread, Shamrock lollipops and milkshake

### **Baking Class**

**Saturday, April 25, 10-11:30 AM**

**Full hands-on, \$49.00 per child with adult**

Vanilla Cupcakes, Snickerdoodle cookies, Bear Bread with honey butter, lemonade

### **Breakfast Delights**

**Saturday, May 16, 9:30-11AM**

**Full hands-on, \$49.00 per child with adult**

Ham and Cheese Strata, mini banana bread, fresh fruit parfaits, fresh squeezed orange juice

### **Enrollment Policy**

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Classic Thyme reserves the right to cancel any class.



## Adult Classes

### Oven Roasting with Suzanne Lowery

Wednesday, February 11, 7:00-10:00 P.M.

Full Participation \$69.00 per person

Children ages 12 & up may enroll with a Parent

Roasted Onion Soup  
Roasted Butternut Salad  
Lemon-Garlic Chicken  
Curried Cauliflower  
Roasted Brown Sugar Bananas  
with Roasted Strawberry Sherbet

### Seafood Grills with Steven Capodicasa

Friday, February 13, 7:00-10:00 PM

Full Participation \$70.00 per person

Cioppino (Italian Fish stew served with grilled  
sourdough bread & roasted garlic aioli)  
Grilled jumbo shrimp wrapped in smoky bacon served  
with chilled Yukon gold potato salad  
Grilled wasabi nut coated Ahi tuna with chilled bowtie  
pasta salad and pickled ginger dressing  
Grilled clams casino pizza  
Grilled swordfish kebobs with chilled citrus  
Mediterranean couscous  
Classic Chocolate Devils Food Cake  
with Chocolate Frosting

### Valentine's Day Dinner

#### A European Romance with Daniel C. Rosati

Saturday, February 14, 6:00-9:00 PM Full Participation

Limited Enrollment \$70.00 per person

Spanish Style Salad with Mixed Greens,  
Serrano Ham & Manchego Cheese  
Tuscan Tomato Herb Risotto  
French Bistro Pan Seared Petit Fillet with Red Wine Sauce  
Swiss Potatoes Rösti – Crispy Potato Cake  
Haricot Vert Green Beans Sautéed  
with Roasted Red Peppers  
Poached Cherries with Almond Mascarpone Mousse

### Valentine's Day Dinner

#### A European Romance with Daniel C. Rosati

Sunday, February 15, 5:00-8:00 PM Full Participation

Limited Enrollment \$70.00 per person

Spanish Style Salad with Mixed Greens,  
Serrano Ham & Manchego Cheese  
Tuscan Tomato Herb Risotto  
French Bistro Pan Seared Petit Fillet with Red Wine Sauce  
Swiss Potatoes Rösti – Crispy Potato Cake  
Haricot Vert Green Beans Sautéed  
with Roasted Red Peppers  
Poached Cherries with Almond Mascarpone Mousse

### Winter Bread Making Workshop

with Daniel C. Rosati

Saturday, February 21, 10AM-2 PM Full Participation

Limited Enrollment \$85.00 per person

High School Students may enroll with a Parent

Lower East Side Onion Board  
English Muffin Loaf Bread  
Hearty Crusted Umbrian Farro Bread  
Provencal Olive Bread  
Classic Cinnamon Buns  
La Pianella – a pizza like flatbread

### Chef Steven Family Dinner

with Steven Capodicasa

Saturday, February 21, 7:00-10:00 PM

Full Participation \$70.00 per person

Savory Herb and Truffle doughnuts  
Baby greens served with roasted garlic  
and Gorgonzola dressing  
Stuffed Surf and Turf, beef tenderloin stuffed with  
grilled shrimp and sautéed arugula  
Grilled asparagus wrapped in prosciutto  
Roasted potato and cream pots  
Homemade Pound cake with Raspberry Whipped  
Cream and Chocolate sauce

### Cooking & Dining-The Italian Way

with Daniel C. Rosati

Monday, February 23, 7:00-10:00 PM Full Participation

Limited Enrollment \$69.00 per person

High School Students may enroll with a Parent

Antipasto-Salvia Fritta-Batter Dipped Fried Sage Leaves  
**Primo Piatto** - Perciatelli Trapanese - Sicilian Bucatini with  
Creamy Zucchini Sauce  
**Secondo Piatto** - Cosce di Pollo in Tegame - Stuffed  
Boneless Chicken Thighs in Aromatic Tomato Sauce  
**Contorno** - Peperonata - Sweet & Savory Braised Peppers  
**Dolce** - Torta di Riso con Gelato - Bolognese Style Rice  
Pudding Cake with Homemade Gelato

### A Hint of Asia Dinner Party

with James Standridge

Friday February 27, 7:00-10:00 PM

Full Participation \$70.00 per person

An evening with friends made easy and fun.

**Make your own Pho**

**with vegetarian/vegan options!**

**Bim and Bop - Korean sticky fried rice**

**Egg rolls with a twist**

**Super easy sushi**

**Tuna sushi and yellow tail scallion roll**

**Sesame and soy grilled broccolini**

**Ginger scented creme brulee**

## **A Cozy Winter Dinner**

**with Catherine Titus Felix & Dan Felix**

**Saturday, February 28, 7-10 PM,**

**\$79.00 per person, Full Participation**

Cat and Dan have developed an easy but elegant dinner you will love to share with friends or family. Set the table by the fire, and enjoy their menu with lots of do-ahead tips and serving ideas.

**Pan Roasted Oysters with Bacon and Cream**

**Steak Diane**

**Seafood enPapillote (salmon garnished with shrimp, steamed on a bed of julienned veggies)**

**Pennsylvanian Dutch Style Potato Pancakes**

**Spiced Butternut Squash Puree,**

**Roasted Brussels Sprouts with Pine Nuts and Lemon.**

**Classic Panna Cotta with Cointreau – soaked Berries,**

**Dark Chocolate Bread Pudding with Orange Crème**

**Anglaise.**

## **An Evening in Northern Italy**

**with Diana Albanese**

**Tuesday, March 3, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

So you're daydreaming about Italy and all its wonderful food. Come join Diana Albanese for this wonderful meal of Northern Italian food.

**Kale and Bacon Bruschetta**

**Classic OssoBuco, Risotto Milanese**

**Butterflied Roasted Chicken with Tuscan Herbs**

**Swiss Chard with Fontina Cheese and Pine Nuts**

**Fennel and Pear Salad with Parmesan and Walnuts**

**Apple Bread Pudding with Italian Bread**

## **Winter Tuscan Dinner**

**with Steven Capodicasa**

**Saturday, March 7, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Smoked mozzarella and roasted plum tomatoes accordions, served with basil oil

Homemade manicotti with tomato basil sauce

Veal Saltimbocca

Italian chopped salad

Sautéed broccoli rape with garlic chips

and parmesan cookies

Homemade cannolis with fresh citrus cheese filling

## **Italian Vegetarian Feast-Meatless Mondays**

**with Daniel C. Rosati**

**Tuesday, March 16, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$69.00 per person**

**High School Students may enroll with a Parent**

**3 Cheese & Herb Rice Cakes**

**Ligurian Stuffed Mushrooms Wrapped in Grape Leaves**

**Ricotta Gnudi - Pillowy Ricotta Dumplings with Roasted**

**Red Pepper Pesto, Tuscan Farro Soup**

**Roasted Cauliflower Florettes with Pine Nuts & Currants**

**Umbrian Chocolate Olive Oil Cake with Meringue Icing**

## **St. Patrick's Day Dinner**

**with Arlene Ward**

**Tuesday, March 17, 6:30 -9:30 PM,**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

This fun-filled holiday brings out the Irish in all of us.

You don't have to be Irish to love corned beef. This one is for a special occasion, all glazed and roasted; it will give you many options for all the parties to come.

All the right dishes will be served, but each in the most unusual way. Out of the box comes:

**Glazed Corned Beef**

**Hot Cabbage Slaw**

**Champ**

**(Mashed Potatoes with Scallions)**

**Soda Bread with Caraway and Drambuie Raisins**

**Warm Apples in Irish Mist with Vanilla Ice Cream**

## **Dozens of Doughnuts**

**With Catherine Titus Felix, CCP & Dedrah Parisen**

**Thursday, March 19, 6:30–9:30 PM,**

**\$79.00 per person, Full Participation**

**(Enrollment Limited to 16)**

**High School Students may enroll with a Parent**

**Cat & De LOVE Doughnuts!**

Join them to learn how to make a wide variety of basic doughnuts, and fillings & toppings that will let you

create your own specialty sweets.

**Yeast Doughnuts & Cake Doughnuts**

**French Doughnuts and Beignets**

**Zeppoles & Crullers**

**Custard Filling and Variations**

**Savory Cheese Filling (for savory doughnuts)**

**Chocolate Glaze & Vanilla Glaze**

**Cinnamon Sugar Topping**

## **Dinner with Chef Steven Capodicasa**

**Friday, March 20, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**Cream of wild Mushroom Soup with cheesy croutons**

**Baby greens served with roasted pepper dressing**

**Savory Rib Roast**

**Panko and Parmesan Crusted Broccoli**

**Roasted potatoes with pancetta paste with onions**

**Tuscan Bread Pudding**

## **Italian Boot Camp with Diana Albanese**

**Sunday, March 22, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Everyone is cooking Italian! Why not you? For class, Diana Albanese of La CucinaD'ana guides you through the many courses of Italian cuisine. You will learn essential techniques for making soup, risotto, pasta, gnocchi, twice cooked pastry dough and so much more.

**Baked Pepperonata and Mozzarella Crostini**

**Lentil and Kale Soup**

**Sea and Mountain Risotto**

**Pasta Amatriciana**

**Sweet Potato Gnocchi with Brown Butter and**

**Almond Sauce**

**Sausage Stew with White Beans**

**Rustic Style Baked Chicken and Vegetables**

**St. Joseph's Cream Puffs**

## **Poultry 101 with Kathleen Sanderson**

**Monday, March 23, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

**Thai Green Curry Coconut Chicken**

**with Vegetables Cilantro Jasmine Rice**

**Split Roasted Chicken Stuffed with**

**Asiago, Artichokes and Roasted Red pepper**

**Grilled Chimichuri Chicken Thighs**

**Pan Seared Chicken with**

**Vermouth, shallots, garlic, olives and fresh tomatoes**

**Simple Salad**

**Croissant Bread Pudding w/ Sea Salted Caramel Sauce**

## **Daytime - Irresistible Tarts**

**with Arlene Ward**

**Friday, March 27, 10:30 -1:30 PM,**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Simply irresistible—it's no wonder dessert is a favorite indulgence. Start with a plum or some apricots and cherries and see what happens: four of the prettiest, most delicious desserts of the season. Learn to work the dough, roll it, pat it and fill the tarts with mouth watering goodness. Each tart has a different pastry, each an example for increasing your knowledge in home baking.

**Apricot and Bing Cherry Tart**

**Freeform Plum Fruit Tart**

**Glazed Citrus Tart with Seasonal Berries**

**Caramel Apple Tarts with Caramel Sauce**

## **Mexican Festiva**

**with James Standridge**

**Friday March 27, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**Diablo Camerone stuffed mushrooms**

**Classic Chile Verde**

**Chile Colorado (Beef in red chile sauce)**

**Tomatillo Salsa**

**Black Beans**

**Seared Asparagus with Lime & Butter**

**Kahlua & Roasted Peanut Crumb with Peanut**

**crumb topping**

## **Gluten Free Cooking**

**with Suzanne Lowery**

**Monday, March 30, 6:00-9PM Full Participation**

**Limited Enrollment \$69.00 per person**

**Children ages 12 & up may enroll with a Parent**

**Hot Artichoke Dip**

**Parmesan Crackers**

**Cream of Broccoli Soup**

**Sweet Potato Biscuits**

**Braised Pork Tenderloin with Red Currant Sauce**

**Chocolate Almond Cream Tart**

## **Zing into Spring-Tuscan Holiday Dinner**

**with Daniel C. Rosati**

**Wednesday, April 1, 7:00-10:00 PM Full Participation**

**Limited Enrollment \$69.00 per person**

**High School Students may enroll with a Parent**

**Warm Spinach Pesto Crostini with Creamy Fontina**

**Creamy Tuscan Leek Soup**

**Tuscan Pork Tenderloins "Porchetta" Style**

**Sweet & Savory Marinated Artichoke Hearts**

**Chocolate Hazelnut Zuccotto Cake**

## **An Evening of Asian Cuisine**

**with Michael Christiansen**

**Thursday, April 2, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Please join Chef Michael Christiansen in an evening of cooking Asian cuisine. In this full participation class we will be cooking a variety of dishes from different

parts of Asia

**Tom Yam soup**

**Pad Thai**

**BBQ pork**

**Indian Samosa**

**Wok Fried street noodles**

**Wok seared ginger eggplant**



## **Dinner for Lovers**

### **with Steven Capodicasa**

**Friday, April 3, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Saffron and ginger steeped mussels  
with crusty garlic bread

Baby greens with roasted fennel  
and citrus yogurt saffron dressing

Individual Crabmeat and lobster pot pies

Baked cauliflower and 3 cheese bread topping

Baked Roma tomatoes with Parmesan cheese crackle

Classic Carrot Cake with orange cream cheese frosting

## **Last Dinner on the Titanic with David P. Martone, CCP**

**Saturday, April 11, 7:00-?**

**Demonstration \$85.00 per person**

Please dress in your best fancy ball outfit!

Put on your best dress and join Chef David on a voyage back in time to recreate one of the first class menus from the Titanic complete with boarding pass and 10 courses! Yes, I said 10 courses. We will have an elegant dinner filled with fun, laughs and culinary instruction. Don't be frightened by the sheer number of courses. This meal will be a leisurely walk down Escoffier Way. Portions will be petite and elegant.

(Visit our website to see photos of last year's Titanic Dinner.)

### First Course

Crème Dubarry – Classic Cream of Cauliflower Soup

### Second Course

Poached U-10 Colossal Shrimp over a Potpourri of Baby Greens with Hot Cherry peppers, Celery, Capers, EVOO, and Fresh Lemon Lime Drizzle

### Third Course

Sesame Seed Crusted Stripped Bass with Ginger Miso Sauce

### Fourth Course

Roasted Stuffed Filet Mignon with Fresh Bread, Asiago Cheese, Mushrooms, Sun-Dried Tomatoes and Shallots

### Fifth Course

Wasabi Crusted Salmon with Sriracha Aioli

### Sixth Course

Sliced Grilled Duck Breast with Sour Cherry Sauce over Wilted Arugula and Lentils

### Seventh Course

Tiny Veal Polpetta Sautéed with Baby Artichokes, Caramelized Cherry Tomatoes, Finished with White Wine and Served over Polenta Rounds

### Eighth Course

Tender White Asparagus with Prosciutto di Parma, with Parmesan Cracker, Truffle Oil and Fig Balsamic Drizzle

### Ninth Course

Candied Orange Peel Infused Individual Liquid Center Molten Lava Chocolate Cake with Pistachio Nuts and Chambord Whipped Cream

### Tenth Course

Manouri Cheese with Thick Greek Honey and Yogurt with Toasted Walnuts

## **Daytime Series - Fast, Fresh & Flavorful with Daniel C. Rosati**

**3 Tuesdays, April 14, 21, & 28 10AM-1PM**

**Full Participation \$199.00 per person**

**High School Students may enroll with a Parent**

### Session 1

Cavatelli with quick Sausage Ragu

Classic Chicken Marsala

Artichoke Antipasto Salad

Tuscan Braised Broccoli

Old Fashioned Apple Crisp

### Session 2

Tuscan Tomato Soup

Crab Stuffed Shrimp

Wilted Spinach with Garlic

Roasted Sweet Potato Fries

Chocolate Mousse

### Session 3

Buttermilk Biscuits with Cheddar & Chives

Belgian Beef Stew

Confetti Green Beans

Herb Mashed Potatoes

Cherry Almond Bundt Cake

## **Fresh Pasta Workshop with Diana Albanese**

**Tuesday, April 14, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Learn how to prepare homemade pasta from scratch, starting with making the dough, rolling, cutting and cooking the pasta. In between we'll be making our sauces, and a simple salad and Italian cake.

**Herbed Goat Cheese Spread**

**and Roasted Tomato Bruschetta**

**Fettucine alla Carbonara with Zucchini from Rome**

**Hand Cut Pappardelle**

**with Artichoke and Mushroom Sauce from Genoa**

**Spaghetti alla Chitarra**

**with Spicy Tomato Sauce from Abruzzi**

**Arugula and Fennel Salad with Lemon**

**Chocolate Ricotta Pudding**

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Classic Thyme reserves the right to cancel any class.

**Daytime - Working the Sauté Pan  
with Arlene Ward**

**Friday, April 17, 10:30 -1:30 PM,**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

You all know that the best dishes from the best restaurants come out of the sauté pan. It's time to turn your ovens off and start thinking of some stovetop cooking. I'm ready to fire up the stove for some interesting new and classic dishes that are sure to bring pleasure to your table. Learn good techniques that will bring out the delicious best in each dish.

**Shrimp Sauté with Fresh Tomatoes, Herbs and Wine  
Scaloppini of Chicken with Grapefruit  
And Pink Peppercorns**

**Fresh Pasta with Sautéed Red and Yellow Peppers**

**Sautéed Pork Medallions with Brandy Apples**

**Papaya, Fennel and Red Onion on Spring Greens  
with Riesling Vinaigrette**

**Caramelized Pineapple with Mango Sorbet**

**A Couples Menu**

**with Kathleen Sanderson**

**Friday, April 17, 7:00-10:00 P.M.**

**Full Participation \$70.00 per person**

A selection of Mini Filo Tartlets

Shrimp Cocktail Shooters

Grilled Caesar Salad on Flat Bread

Pan Seared Filet Steaks Au Poivre

Garlicky Mashed Potatoes

Roasted Asparagus/Cherry Tomatoes

Apple Tart Tatin with Sauce Anglaise

**Italian Boot Camp with Diana Albanese**

**Sunday, April 19, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Join Diana Albanese and learn how to shape up your Italian culinary skills in this comprehensive instruction and hands on class. Learn Italian basics to create fresh flavors for everyday cooking. As all Italians know the best meals are eaten at home.

**Fava Bean Bruschetta**

**Tomato and Arugula Risotto**

**Penne with Asparagus and Mascarpone Sauce**

**Baked Fillet of Sole with Tomatoes, Capers and Oregano**

**Sautéed Chicken Breasts with Olives,**

**Lemons and Pine Nuts**

**Pork Chops with Mushroom and Tomato Sauce**

**Braised Artichokes with Lemon and Garlic**

**Green Beans Passticcio**

**Apple and Pear Gratin**

**Entertaining on a Small Scale**

**with Arlene Ward**

**Friday, April 24, 7-10PM,**

**Full Participation \$75.00 per person**

It's nice to be able to snatch an evening for a dinner with friends. Planning a dinner for a smaller group certainly takes the pressure off the cook. With careful shopping and planning, you can enjoy a less hectic pace by preparing most of this menu in advance. Six to eight friends is a perfect number. Get going on the invites.

**Fresh Spring Pea Soup**

**Basil Crusted Butterflied Leg of Lamb**

**Pan-fried Smashed Potatoes**

**Vine Ripened Roasted Tomatoes**

**with Herb Infused Crumbs**

**Tossed Seasonal and Bitter Greens**

**with Raspberries and Nuts**

**With Fresh Raspberry Vinaigrette**

**Espresso Pot de Crème with Chantilly Cream**

**Bacon, Bacon, Bacon**

**with Suzanne Lowery**

**Monday, April 27, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**Children ages 12 & up may enroll with a Parent**

**Individual Spinach, Mushroom and Bacon Quiches**

**Crab Chowder**

**BLT Salad**

**Bacon Wrapped Maple Scallops**

**Twice Baked Cheddar, Bacon and Leek Potatoes**

**Bacon Brittle**

**Spring Lobster Bake**

**with David P. Martone, CCP**

**Saturday, May 2, 7:00-10:00 PM Demonstration**

**Limited Enrollment \$70.00 per person**

**High School Students may enroll with a Parent**

Yearning for that old fashion beachy lobster dinner? This will quench your thirst. It's always frustrating trying to find an old fashion lobster dinner; unless you live in New England! David got the idea from this class while visiting St. John Canada. Keep it simple, make sure it's fresh and serve it hot. Roll up your sleeves and the rest is on you. David will show you how to make this wonderful menu so you can enjoy this wonderful meal anytime right at home.

**Each student will enjoy:**

**Spicy Shrimp Appetizer**

**She Crab Soup**

**White Wine Garlic Steamed Mussels**

**1 ¼ pound lobster**

**Double Stuffed Baked Potato**

**Corn on the Cob**

**Blueberry Crumble**

## **A Mother's Day Brunch & the Grill**

**with Daniel C. Rosati**

**Sunday, May 3, 10AM-2 PM Full Participation**

**Limited Enrollment \$85.00 per person**

**High School Students may enroll with a Parent**

Greek Yogurt Parfaits with Fire Roasted Berries  
& Daniel's Granola

French Ham & Gruyere Savory Cakes

Cast Iron Skillet Three Cheese Summer Vegetable Frittata

Homemade Quick Cured Maple Glazed Bacon

Croissant French Toast with Caramelized Grilled Peaches

Chilled Grilled Planked Salmon with Baby Greens  
& Green Goddess Dressing

## **Southern Italian Seafood**

**with Diana Albanese**

**Tuesday, May 5, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Italy is a peninsula surrounded by Ligurian, Mediterranean and the Adriatic Seas. So it's easy to understand why seafood is an important part of Italian cooking.

**Clams Posillipo with Italian Charred Bread**

**Spaghetti with Shrimp, Tomatoes,**

**Capers and Lemon Sauce**

**Fish Wrapped in Parchment with Mussels, Scallops,**

**Artichokes and Potatoes**

**Fennel Gratin**

**Orange Salad with Escarole, Parmesan and Walnuts**

**Lemon Ricotta Cake**

## **Cooking with Herbs with Arlene Ward**

**Wednesday, May 6, 6:30 -9:30 PM,**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Every good school has an herb garden, aka "The Kitchen Garden". This is what brings the excitement to simple dinners. While some wait patiently for the vegetables, I can't imagine cooking without the first fresh herbs. Start thinking about starting your herbs soon and while you are, check out the Classic Thyme Kitchen garden for wonderful ideas. All herbs used are available at markets.

**Beef Tenderloin Steaks with Herb Butter Melt**

**Fingerling Potatoes with Chives and Tarragon**

**Shrimp with Fresh Tomatoes, Herbs**

**and White Wine**

**Soft Herb Polenta**

**Basil Chicken Stuffed with Prosciutto, Eggplant**

**and Sun-dried Tomatoes**

**Caramelized Corn and Red Pepper Relish**

**Sea Scallops with Basil in Lemon, Chive**

**Peppercorn Sauce**

**Bibb Lettuce, Parsley and Mint Salad**

**Lemon Sorbet with Glazed Strawberries, Rosemary and Black Pepper**

## **Shrimp is Big! with James Standridge**

**Friday May 8, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Shrimp salad in an avocado

or early season tomato cup

Grilled shrimp Caesar Salad

Shrimp burger with roasted poblano and avocado

Orange and roasted pecan pasta salad

with cumin and olives

Lisa's Key Lime Pie

## **Great Grains with Kathleen Sanderson**

**Monday, May 11, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Thai Chicken Soup with Lemon Grass & Jasmine Rice

Creamy Faro Risotto with Artichokes & Parmesan

Grilled Sirloin Steak

with Rosemary, Orange, Faro & Feta

Quinoa Cakes with Herbs Goats Cheese & Greens

Grilled Chicken Wild Rice, Nut & Cranberry Salad

Oatmeal Chocolate Chunk Cookies

## **Grilled Pork Dinner**

**with Steven Capodicasa**

**Friday, May 15, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Cream of Roasted Tomato and Lobster soup

Baby greens with roasted shallot vinaigrette

and goat cheese croutons

Grilled Crown roast of Pork with cornbread

and pancetta stuffing

Fresh mushroom sauté

Oven roasted herb potatoes

Puff pastry wrapped baked Apples

with caramel dipping sauce

## **Elegant Spring Dinner**

**with Suzanne Lowery**

**Monday, May 18, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**Children ages 12 & up may enroll with a Parent**

Pesto and Mascarpone Torta

Ricotta Gnocchi with Fresh Tomato Sauce

Minted Lamb Chops

Green Goddess Salad

Lemon Cream Crepes with Strawberry Compote



## **Daytime - The Joy of Summer Cooking with Arlene Ward**

**Friday, May 29, 10:30 -1:30 PM,**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

It's going to get hot outside, sooner than you think.

This is the time to get that festive island look onto your table. Hot and cool, spicy and sweet, it has all the components for a happy time. These are simple dishes made even more exciting by preparing them in exciting newer ways. Now I'm not going to give my secrets away just now, but after class, you will think you have seen it all, and you will be right on.

**Screaming Mussels**

**Gazpacho**

**Cornmeal Yeast Loaves with Roasted Peppers,**

**Monterey Jack and Cilantro**

**Mahi Mahi with Corn, Black Bean  
and Papaya Salsa**

**Summer Greens with Heirloom Tomatoes  
and Watermelon**

**Fresh Plum Puddings**

## **Sushi Workshop**

**The Feeding Frenzy is Back Again!**

**with Chef David P. Martone, CCP**

**\$70.00 per person Full Participation**

**Friday, May 29, 7:00-10:00 PM**

**High School Students may enroll with a Parent**

Come and kick back and enjoy a night out. Here is an opportunity to learn the fundamentals of sushi. David will teach you the basic techniques of making great sushi rolls. More and more restaurants are featuring Sushi due to customer interest.

Learn to create your own masterpiece!

David will cover all the essentials.

**Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing, Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy Tuna Rolls, and a wide assortment of ingredients to create new and exciting rolls: regular and inside-out rolls.**

**Many ingredients to create vegetable and non-fish rolls.**

**David always has new ideas for interesting rolls!!!**

## **Surf & Turf**

**with Steven Capodicasa**

**Saturday, May 30, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Crabmeat cocktail served with lemon aioli

Baby greens with grilled shrimp and chorizo bits with  
homemade goat cheese croutons

Bacon wrapped beef tenderloin served  
with grilled lobster tails

Redskin potatoes served

with seared chorizo and onions

Roasted cauliflower with Crispy Herb Breadcrumbs

Espresso Brownie Torte

## **Italian Boot Camp with Diana Albanese**

**Sunday, May 31, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Italians have a special way with vegetables and with the greenmarkets and farmers stands opening this time of year we can follow their lead. Shop seasonally as the Italians do and you are guaranteed to have greater flavor with everything you cook.

**Pan Sautéed Zucchini, Grape Tomatoes and Pecorino on  
Charred Bread**

**Broccoli Soup with Parmesan**

**Asparagus and Basil Frittata**

**Penne with Spicy Sopressata and Tomato Sauce**

**Tuscan Chicken Breast with**

**Prosciutto and Lemon Sauce**

**Sautéed Salmon with Vinegar and Capers**

**Farro with Pesto**

**Amaretto Semifreddo**

## **Fresh and Simple with Arlene Ward**

**Tuesday, June 9, 6:30 -9:30 PM,**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Start the season off with a few suggestions for theme parties. From three directions the food is fresh, colorful and plentiful. This is the season to say good-bye to super markets and find your local farm markets with purely delicious fresh produce.

Cook it simply to show off their pure flavors.

**Green Grape and Marcona Almond Gazpacho  
Nut Crusted Tilapia with Tomatillo, Black Bean  
and Mango Salsa**

**Fresh Tagliatelle and Herbs with Butter  
and Egg Sauce**

**Grilled Pork Tenderloin Medallions with Multi**

**Colored Heirloom Tomatoes**

**All American Shrimp Rolls**

**Local Lettuces with Green Goddess Dressing**

**Strawberry, Rhubarb Crisp with Almond Crumble**

## **International BBQ Tour**

**With Catherine Titus Felix, CCP & Dedrah Parisen**

**Thursday, June 11, 6:30–9:30 PM,  
\$79.00 per person, Full Participation  
(Enrollment Limited to 16)**

**High School Students may enroll with a Parent**  
Cat & Dee follow up their Southern BBQ Tour with great grilled foods from around the world.

### **Menu:**

**Korean BBQ Beef,  
Japanese Yaki-Tori (glaze-grilled chicken)  
Chinese BBQ Pork,  
Jamaican Jerk Chicken,  
Indonesian Beef and Chicken Satays  
with Dipping Sauce,  
French Seafood Brochettes  
with Herb & Garlic Aioli,  
Quick Kimchi  
Pickled Dikon  
Japanese “Fumi” Salad (napa-slaw)  
Asian Style Rice  
Rianna’s Naan (from Trinidad)  
Pickled Blueberries**

## **Couples Do Rubs, Mops, & Marinades with Kathleen Sanderson**

**Friday, June 12, 7:00-10:00 P.M.**

**Full Participation \$70.00 per person**

**Porkribs** are dry-rubbed with a southern spice blend, slow roasted then finished on the BBQ with a mop or bourbon, molasses, peach and brown sugar. Ribs are served with creamy Cole Slaw and corn bread.

**PorkTenderloin** (could be chicken) is marinated in soy, sesame, ginger, orange and chili and garlic paste, grilled and glazed with a spicy hoisin mop. Served over spicy jasmine rice.

**Mediterranean Rubbed Butterflied Lamb**, grilled and served with Greek Garnishes: Pita, yogurt cucumber and tomato, feta cheese and chopped olives

**Chile Rubbed Salmon** with Sweet Pepper Lime & Cilantro Vinaigrette

**Grilled Early Summer Fruits** with Lemon Brown Sugar glaze

## **Home Entertaining from My Italian Kitchen with Daniel C. Rosati**

**Monday, June 15, 7:00-10:00 PM Full Participation  
Limited Enrollment \$69.00 per person**

**High School Students may enroll with a Parent**  
Spring Onion Crostata

5 Minute Wild Mushroom Risotto

Butterflied Chicken alla Diavolo

Pan Roasted Crispy Smashed Potatoes  
with Pancetta & Herbs

Warm Vanilla Bean Custard Cups  
with Caramel & Raspberries

## **Fish Fest with Suzanne Lowery**

**Wednesday, June 17, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**Children ages 12 & up may enroll with a Parent**

Spicy Mussels Meuniere

Provençal Seafood Stew

Crab Cakes with Red Pepper Remoulade

Pesto Stuffed Sole with White Wine Sauce

Lemon-Parmesan Tilapia over Spinach

Lemon Cream Tart

## **Pasta, Pasta and More with Steven Capodicasa**

**Friday, June 19, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Arugula salad with pancetta croutons with shaved Romano cheese served with warm red wine vinaigrette

Homemade cheesy prosciutto manicotti

with fresh tomato basil sauce

Baked whole wheat penne with 4 cheeses and basil

Homemade Cavatelli pasta with Arugula pesto sauce

Sautéed Green beans with spicy puttenesca sauce  
and shaved parmesan cheese

Strawberry and Rhubarb pies with whipped cream

## **A Roman Feast with Diana Albanese**

**Tuesday, June 23, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Want to visit Rome tonight? Take a cooks tour with

Diana Albanese of La CucinaD’ana

and eat as the Romans do.

**Spiedini alla Romana**

**Pizza Bianca**

**Bucatini Amatriciana**

**Chicken Saltimboca**

**Artichoke Torta with Arugula Salad  
Strawberries with Balsamic Zabaglione**

## **Understanding Seafood Cookery with Michael Christiansen**

**Thursday, June 25, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Please Join Chef Michael Christiansen in an evening of cooking seafood. Most people have had a bad seafood experience so in this class we are going to fix that.

**Sesame seared Tuna with wasabi soy**

**Seared coriander scallops with lemon brown butter**

**Cedar Planked Salmon with miso glaze**

**Fish and Chips**

**Sautéed Brussels sprouts**

**Chocolate banana bread pudding**

## **Fish on the Grill**

**With Catherine Titus Felix, CCP & Dedrah Parisen**  
**Thursday, July 9, 6:30–9:30 PM,**  
**\$79.00 per person, Full Participation**  
**(Enrollment Limited to 16)**

### **High School Students may enroll with a Parent**

Grilled fish is terrific any time of year but it's especially awesome for summer. Chefs Catherine Felix and Dee Parisen are huge fans. Join them for this full participation class and learn some of their favorite recipes for fish with a selection of side dishes to round out the menu.

**Grilled Shrimp and White Bean Salad**  
**Broiled Salmon with Cranberry Coulis**  
**Seared Ahi Tuna with Ponzu Sauce and Hot Mustard**  
**Bacon Wrapped Sea Scallops with Horseradish Cream**  
**Grilled Fish Tacos with Mango Salsa**  
**Grilled Shellfish with Chorizo Sausage**  
**Whole Stuffed Grilled Trout**  
**Cole Slaw & Grilled Potato Salad**  
**Home-made Vanilla Ice Cream with Sautéed Peaches**

## **Summertime BBQ**

### **with Steven Capodicasa**

**Saturday, July 11, 7:00-10:00 PM**  
**Full Participation \$70.00 per person**

Grilled baby lobster tails with saffron herb drizzle  
Mediterranean chopped salad  
with grilled lemon vinaigrette  
Grilled Spanish chorizo and roasted tomato Bruschetta  
Grilled Porterhouse steaks  
with warm savory potato salad  
Grilled summer vegetables  
Dulce De Leche Bread Pudding

## **The Amalfi Coast with Diana Albanese**

**Thursday, July 16, 7:00-10:00 P.M.**  
**Full Participation \$69.00 per person**

### **High School Students may enroll with a Parent**

Want to travel to Positano, Sorrento and Capri this summer but the hairpins turns have you scared? Or maybe you want to remember your last trip down the coast. Join us here for an Amalfi Coast trip minus the euro.

### **Spaghetti with Shrimp, Scallops and Crabmeat** **with Fresh Tomatoes and Garlic Sauce**

### **Marinated Chicken all Griglia**

### **Fish with Grilled Fennel and Lemoncello**

### **Grilled Radicchio with Herbs and Pecorino**

### **Fresh Mozzarella, Tomatoes and Eggplant Salad** **with Caper Vinaigrette**

### **Glazed Peaches with White Wine**

## **Sultry Summer Cooking**

### **with Arlene Ward**

**Friday, July 17, 7-10 PM,**

**Full Participation \$75.00 per person**

This is the perfect menu for entertaining after a day of sporting fun. Five out of seven dishes are do ahead and served cold or room temperature. The pasta homemade or not, takes just a few minutes to put together. This menu is luscious and satisfying as well as bright and fresh. The Wild Thing is the best ice breaker for parties. Easy to do and fun to serve. I say, if you're going to turn on your stove this time of year, it had better be worth it.

### **Bruchetta with Ricotta and Wild Honey**

### **Josine's Wild Thing a fun layered appetizer**

### **Homemade Orecchiette in Clam and Mint Sauce**

### **Roasted Lemon Chicken Breasts**

### **Roasted Peppers with Raisins and Pine Nuts**

### **Marinated Mozzarella with Sun-dried Tomatoes**

### **Vanilla Panna Cotta with Lemon-Thyme Peaches**

## **More Indian Favorites**

### **with Michael Christiansen**

**Thursday, July 23, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

### **High School Students may enroll with a Parent**

Please Join Michael Christiansen in an evening of cooking and experiencing the flavors of India. We will go through some authentic dishes and some with a twist.

### **Chickpea vindaloo**

### **Chicken tikka masala**

### **Jasmine rice with coriander**

### **Garam Masala spring roll**

### **Curried eggplant**

### **Vegetable samosas**

### **Mango lasi**

## **Couples Shrimp and Summer Dinner**

### **with Steven Capodicasa**

**Saturday, July 25, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Filo wrapped lobster & feta triangles

Romaine salad with Grilled Shrimp served with lemon vinaigrette

Oven roasted stuffed lobster with shrimp with a shallot buerreblanc sauce

Lobster risotto

Grilled shrimp Ka bobs with Thai chili glaze

Éclairs with chocolate sauce

## **Grilling Seafood the Easy Way with Steven Capodicasa**

**Friday, July 31, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Homemade crab cannolis  
with Roasted tomato ranchero sauce  
Grilled sea scallops served with chorizo bits  
Grilled salmon with honey soy glaze  
Grilled lobster tail risotto  
Fried oysters with spicy dipping sauce  
Grilled miso glazed Cod with Asian slaw  
Lemon Pudding cakes

## **An Evening of Vegetarian Cuisine with Michael Christiansen**

**Thursday, August 13, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Please join chef Michael Christiansen in an evening of cooking vegetarian cuisine. This will be a full participation class where you will get to chop, dice, and slice your favorite vegetarian ingredients. We will be using a blend of grains, tofu and vegetables to create these dishes.

**Spicy tofu soup**

**Tofu pad Thai**

**Seared Tempe with Peanut sauce**

**Wok cooked with Bok Choy with Sambal**

**Black Rice and quinoa, tempeh, vegetables  
and ginger vinaigrette**

**Ginger bread pudding with vanilla anglaise**

## **Late Summer Harvest with Arlene Ward**

**Friday August 14, 7-10PM,**

**Full Participation \$75.00 per person**

It's almost over, and there is so much you still can cook. This menu reflects on some simple and easy to do dishes that depend on garden fresh ingredients. The market is full of beautiful choices for preparing a meal for company or family. It's time now to try a few newer and lighter selections.

**Sauté of Sausage and Peppers in Red Wine**

**Parsley and Basil Pesto with Green Beans, Potato,  
and Trofie Pasta**

**Skewered Mixed Grilled Swordfish, Shrimp  
and Halibut**

**Shucked Sweet Corn and Tarragon**

**Roasted Eggplant and Cherry Tomatoes  
on Grilled Bruschetta**

**Cauliflower and Olive Salad**

**Plum and Rhubarb Tart**

## **Summer Garden on a Plate with Diana Albanese**

**Wednesday, August 19, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Join Diana Albanese of La CucinaD'ana and savor the flavors of dining al fresco style in your own backyard. Enjoy casual cooking and learn how to make summer last a little longer.

**Fresh Peaches and Creamy Blue Cheese Bruschetta**

**Linguine with Pesto, Baby Red Potatoes**

**and Young Green Beans**

**Stuffed Chicken Thighs**

**Grilled Pork Tenderloins with Figs and Arugula**

**Eggplant, Tomato, Mozzarella Stacks with Corn and  
Shallot Vinaigrette**

**Lemon Herb Panna Cotta**

## **Something Asian**

**with Steven Capodicasa**

**Saturday, August 29, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Shanghai Dumplings

Asian pasta salad with Kim Chi

Korean BBQ Short Ribs, Bulgogi

Grilled Thai shrimp skewers

Grilled sesame crusted Ahi tuna on a bed of chilled  
potato pasta salad and wasabi dressing  
Sweet Asian Pear Sushi Rice Pudding

## **Dinner for Two**

**with Steven Capodicasa**

**Friday, September 4, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

Mozzarella and pesto tarts

Baby greens with roasted onion vinaigrette

Grilled beef tenderloin

with oven caramelized shallots and Port

Toasted corn & cheesy mashed potatoes

Grilled bacon wrapped green beans and sage

Individual Apple Strudels

## **Italian Cooking with Wine with Diana Albanese**

**Tuesday, September 15, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

Come and enjoy new recipes with Diana Albanese. Who knew you can cook pasta and risotto in wine?

**Blue Cheese Crostini with Sweet Wine Syrup & Arugula**

**Risotto with Red Wine and Ground Beef**

**Red Wine Spaghetti with Parmesan and Hazelnuts**

**Sautéed Chicken in White Wine Herb Cream Sauce**

**Braised Pork Spare Ribs in Red Wine**

**Figs with Port Wine over Vanilla Honey Mascarpone**

## **Rustic Chicken Dinners with Arlene Ward**

**Wednesday, September 16, 6:30 -9:30 PM,**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

There's nothing quite like hearty country cooking to warm the body and soul during the autumn months. The most versatile chicken has no limit on just how many ways I can cook it. Each of these recipes has warm memories of traveling the back roads with my honey, eating the country food from Vermont to Indiana.

**Fricassee of Chicken and Sausage in Sparkling Cider**

**Basil Chicken, stove to broiler method**

**Chicken Calvados**

**Smothered Chicken and Onions**

**Carrots Glazed with Honey and Brandy**

**Fluffy, Whipped, Mashed Potatoes**

## **Seafood Dinner for a Group with Steven Capodicasa**

**Friday September 18, 7:00-10:00 PM**

**Full Participation \$70.00 per person**

**Classic New England Clam Chowder**

**with Homemade Crackers**

**Crab stuffed shrimp with creamy buerreblanc sauce**

**Herb seared Cod wrapped in paper and served  
with citrus slaw**

**Creamy artichoke risotto**

**Sautéed asparagus with roasted peppers**

**Homemade apple and cranberry crumb pies**

## **Italian Boot Camp with Diana Albanese**

**Sunday, September 27, 10:00 AM-2:00 PM**

**Full Participation \$85.00 per person**

**High School Students may enroll with a Parent**

Learn the essentials of Italian cooking from a third generation Italian. Diana Albanese of La CucinaD'ana has Italian cooking in her genes. Her family owned and operated the Albanese Food Market in Bayonne for many years. This essential class covers techniques for sauces, vegetables, grilling, poaching, sautéing, pizza dough from scratch and making a cake with last of the summer zucchini.

**Burrata Toasts with Sweet Potatoes and Prosciutto**

**Late Summer Minestrone**

**Cavatappi with Roasted Tomatoes,**

**Chickpeas and Greens**

**Chicken with Salsa Verde**

**Grilled Baby Lamb Chops with Rosemary and Garlic**

**Pizza with Figs and Blue Cheese**

**Eggplant Agrodolce with Grilled Garlic Bread**

**Marinated Green Bean Salad**

**Zucchini and Walnut Cake with Lemon Glaze**

### **Enrollment Policy**

Tuition must be paid in full at time of registration. All registration is done on-line at [www.classicthyme.com](http://www.classicthyme.com). Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

## **Sushi Workshop**

**The Feeding Frenzy is Back Again!  
with Chef David P. Martone, CCP**

**\$70.00 per person Full Participation**

**Friday, September 25, 7:00-10:00 PM**

**High School Students may enroll with a Parent**

Come and kick back and enjoy a night out. Here is an opportunity to learn the fundamentals of sushi. David will teach you the basic techniques of making great sushi rolls. More and more restaurants are featuring Sushi due to customer interest.

Learn to create your own masterpiece!

David will cover all the essentials.

**Miso Soup, Japanese Ginger Salad Dressing, Miso Dressing, Gyoza with Ponzu Sauce, California Rolls, Tuna and Spicy Tuna Rolls, and a wide assortment of ingredients to create new and exciting rolls:**

**regular and inside-out rolls.**

**Many ingredients to create vegetable  
and non-fish rolls.**

**David always has new ideas for interesting rolls!!!**

## **Sauté Techniques**

**with Kathleen Sanderson**

**Wednesday, September 30, 7:00-10:00 P.M.**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

**Salmon with Orange Ginger Butter Sauce**

**Veal Milanese w/ Arugula, Shaved Parmesan in Salsa**

**Rosa Vinaigrette**

**Chicken Sauté w/ Creamy Honey Mustard  
and Pecan Sauce**

**Pasta with Bacon, Fire Roasted Tomatoes, Arugula  
and Goats Cheese Sauce**

**Salad Vinaigrette**

**Sea Salt Chocolate Chip Cookies**



## New Vegan Cooking Classes

### **Pasta Party – It's All About the Sauce! with Eileen Mallor**

**Thursday, March 26, 6:30-9:30 PM**

**Full Participation \$69.00 per person**

**Children ages 12 & up may enroll with a Parent**

You'll learn the **fundamentals of making great red and white "mother sauces"** and how to vary them to make many varieties of sauces (such as **alfredo, puttanesca, rosé-vodka, ragu-bolognese, and cheesy sauce**), as well as the fundamentals of making **classic pesto** and ways to vary it. You'll also learn tips for selecting and cooking different types of store bought pastas traditional, whole grain gluten-free to get the best result. This class is all vegan, no meat, dairy, or eggs.

### **Homemade Vegan Pasta**

#### **Making the Macaroni with Eileen Mallor**

**Tuesday, June 2, 6:30-9:30 PM**

**Full Participation \$69.00 per person**

**Children ages 12 & up may enroll with a Parent**

You'll learn to make **perfect homemade pasta - without eggs** – and use it for **manicotti, lasagna, ravioli, and pappardelle**. You'll also learn to make a variety of fillings and toppings, such as **spinach-tofu-cashew ricotta, béchamel, truffled chanterelles, and pumpkin-sage-butter**. This class is all vegan – no meat, dairy, or eggs.

### **Hearty Autumn Vegan Meals**

#### **with Eileen Mallor**

**Thursday, September 24, 6:30-9:30 PM**

**Full Participation \$69.00 per person**

**Children ages 12 & up may enroll with a Parent**

Learn to make a variety of healthful, satisfying dishes that fill your home with the aroma of fall. We'll make: **Autumn Harvest Succotash, Chili, Winter Squash Lasagna, Figs-Pecans-Quinoa Stuffing, and Hearty Autumn Pizza**. This class is all vegan – no meat, dairy, or eggs.

#### **Enrollment Policy**

Tuition must be paid in full at time of registration. All registration is done on-line at [www.classicthyme.com](http://www.classicthyme.com). Classes are booked on a first-come first-serve basis. Refunds, Transfers, Cancellations, and or Changes to Registration Require a 10-Day Advance Notice.

No Exceptions or Substitutions.

Space will not be held until payment is received. No Children under 18 permitted at Adult Classes unless otherwise specified.

Classic Thyme reserves the right to cancel any class.

## **Knife Skills I Workshop with Steven Capodicasa**

**Full Participation \$69.00 per person**

**High School Students may enroll with a Parent**

**\*\*3 Dates Offered\*\***

**Saturday, March 21, 9:00 AM-12:00 PM**

**Saturday, June 13, 9:00 AM-12:00 PM**

**Saturday, September 26, 9:00 AM-12:00 PM**

**Full Participation/ Limited Seating/ Book Early!**

**This is a sell out class!**

This full hands-on techniques class is one you can't miss. Even the best of cooks can benefit from a class where you learn the proper way to use your knives. Selecting the proper knife is essential in staying safe and getting the job done effectively. Chef Steven, will teach you the basics while helping to reduce your prep time. Learn all the basics of cutting, slicing, shredding, and mincing. Also learn the proper way to keep your knives well maintained and sharp.

**Knife Sharpening, only \$3 per knife.**

# Classic Thyme Culinary Basics Series I 5 Week Series

With Catherine Titus Felix, CCP,  
and Mike Christiansen

**A Complete and Comprehensive 5-Session  
Basic Techniques Series**

**5 Thursdays,  
April 16, 23, 30, May 7, & 14  
6:30-10:00 PM**

**Extremely Limited Class Size, Register Early! Full  
Participation \$499.00 per person**

### **Class I Knife Skills**

An Introduction to Roasting, An Introduction to Stocks,  
Making Biscuits, Minestrone Soup, Roast Chicken,  
Garlic Roast Beef, Roasted Vegetables, Buttermilk  
Biscuits, Citrus Salad

### **Class II An Introduction to Broiling and Marinades**

Basic Rice, Couscous & Polenta Cookery, Blanching &  
Refreshing Vegetables

An Introduction to Chocolate, Broiled Salmon  
Skewers, Broiled Chicken, Basic Broiled Steak,  
Couscous Pilaf, Asian Style Rice, Baked

Polenta, Broccoli with Shallot Vinaigrette, Chocolate  
Mousse

### **Class III Moist Heat Methods: Stewing, Braising, & Poelage**

Potato Cookery, Basic Pastry, Pork Poelage with  
Tomatoes and Sauerkraut, Beef "Carbonnade"  
Corned Beef Braised in Red Zinfandel, Mashed  
Potatoes, Pommes Parisienne, Pommes Savoyarde,  
Classic French Apple Tart

### **Class IV An Introduction to Sauces: Béchamel & Velouté**

An Intro. to Egg Cookery, Introduction to Sautéing and  
Frying, Moist Heat Methods Continued: Poaching  
Mushrooms "En Cocotte" Omelettes, Scrambled and  
Poached Eggs, Sole Meuniere, Curried Chicken Salad  
with Homemade Mayonnaise, Sautéed Chicken with  
Lemon Sauce, Grand Marnier Bread Pudding

### **Class V Sautéing and Frying Continued**

More Egg Cookery, Poached Sole "Andalouse" Beef  
Stroganoff, Garlicky & Lemon Sautéed Green Beans,  
Classic French Fries, Chocolate Soufflé,  
Crème Anglaise

# Corporate & Private Cooking Class Parties

**Hosting a party at Classic Thyme is a  
unique way to entertain your guests.**

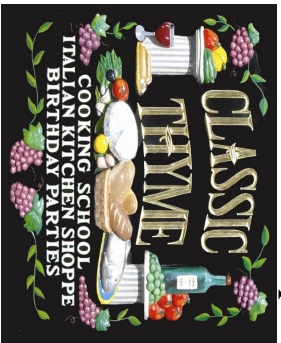
We work with you to design a menu, select a  
format and customize the activities to suit your  
needs. Your guests can be prepping and sautéing  
away or simply enjoying a glass of wine as they  
watch a culinary demonstration. At Classic Thyme  
we have hosted events for all occasions:

- Birthdays
- Anniversaries
- Wedding  
Showers
- Rehearsal  
Dinners
- Baby  
Showers
- Gourmet  
Groups
- Civic Groups
- Family  
Reunions
- School  
Outings
- A Night Out  
with Friends



**Private classes run for 3 hours, including dining  
time. We are happy to accommodate you if more  
time is needed at an additional charge. A \$250  
nonrefundable deposit is required to reserve a  
date. Classes start at \$65 per person with a  
minimum class charge of \$780. Staff gratuity is  
at your discretion. You are free to bring your  
own wine and beer and we will be happy to  
recommend wines to pair with your menu  
selections. Call the cooking school at 908-232-  
5445 to schedule and plan your next event.**

Class Schedule Thru Sept. 2015



710 South Avenue West  
Westfield, NJ 07090  
908-232-5445

[www.classicthyme.com](http://www.classicthyme.com)

